

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	10 March	2021	
	DAY	Month	YEAR
Requested by:	Kevin Vargas	s, Constituent Liaison	
1	NAME	Position	N
Transmitted by:			
·		eld Office Executive Review Unit	
	NAME	Position	N
Were electronic files sent?			
YES ☑	$No \square$		
How many people are curre	ntly being coh	orted/quarantined due to sickne	ess?
Number of people currently	cohorted/quar	rantined due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mo	st recently forr	nally counted in this facility?	
Number of people m	ost recently fo	rmally counted in the facility:	216
How many people formally	counted in this	s facility describe themselves a	s the following gender?
Female: 13			
<i>Male:</i> 203			
Nonbinary: ()		
Prefer not to say:	0		

How many people formally counted in this facility describe themselves as transgender?
Number of people that describe themselves as transgender: 3
How many people have been brought into the facility this week?
Number of people brought into the facility this week: 26
How many people have left the facility this week?
Number of people who left the facility this week: 31
How many people and where did those who left the facility go?
Released into community: unknown
Formally removed from the United States: unknown
Moved to other facility: unknown
Other: unknown
How many people are currently being housed in the Annex?
Number of people who are being housed in the Annex: 85
Female: 13
Male: 72
COVID-19 CONFIRMED CASES*: This week: Total to date since March 30, 2020:
Positive Tests in GEO Facility: 0 219
ICE Detainees under COVID monitoring: 0 185
ICE Employees: 0 2
GEO Employees: 0 123
DOCUMENTS RECEIVED: *See Supplemental Notes
Daily Kitchen Opening and Closing Checklists
RECEIVED ☑ NOT RECEIVED □ Daily Foods Production Service Records
Received \square Not Received \square
Temperature Logs
RECEIVED \square NOT RECEIVED \square
Law and Leisure Library Logs
RECEIVED ☑ NOT RECEIVED □ Modical Staffing Undeta
Medical Staffing Update
RECEIVED \square NOT RECEIVED \square

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on March 8, 2021. All population numbers current as of March 12, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of March 9, 2021:

- 1- Health Services Administrator
- 1- Medical Doctor
- 2- PAs
- 15 RNs
- 9 LPNs
- 2- Psychologist
- 1- Licensed Clinical Social Worker
- 3- Medical Records Clerks
- 1- X-ray Technician
- 4- Telepsychiatrists
- 2- Dentists (part-time; 40 hours/week total)
- 1- Dental Assistant

		-																			-						
**	-		-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-		-	-	-	-
	_	-		-	-	-	-	-		_	_	-	-			-	-		-	-	-	-	-	-			-
										_																	-

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

Logs provided for February 28, 2021- March 6, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to three detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 UPDATES: Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases this week amongst the staff (GEO and ICE). They have also reported zero (0) positive cases this week amongst the detainees (USMS and ICE).
Official COVID-19 statistics for ICE facilities is provided via ICE.gov. The numbers in this report are accurate as of March 12, 2021
Statistics for Total Individuals Housed in GEO Facility and GEO Staff verified via the Aurora Fire Department and is current as of March 12, 2021
Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	Mel Lidrick Democratisment	CYCLE 3 WEEK-AT-A-GLANG
	BREAKFAST	LUNCH	DINNER
MONDAY	Cinnamon Oatmeal	Sloppy Joe on Bun	Polish Sausage
	Turkey Ham	Potato Salad	Rice
	Pancakes	Carrots	Grilled Cabbage
	Syrup	Lettuce & Tomato Salad	Beans
	Margarine	Dressing	Roll
	Sugar	Onion	Margarine
	Coffee	Spice Cake w/ Icing	Fortified Sugar Free Beverage
	MHR 2 %	Fortified Sugar Free Tea	
TUESDAY	Dry Cereal	Taco Meat	Chicken Patty
	T-Sausage Gravy	Spanish Rice	Whipped Potatoes
	Diced Potatoes	Beans	Gravy
	Fruit	Salsa	Peas & Carrots
	Biscuit / Margarine	Shredded Lettuce	Bread
	Sugar	Shredded Cheese	Margarine
	Coffee	Tortillas	Fruit Cobbler
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
VEDNESDAY	Oatmeal	Chopped BBQ Chicken	Fideo w/ Meat Sauce
	Turkey Sausage	Pinto Beans	Green Beans w/ Onlons
	Pancakes	Potato Salad	Shredded Lettuce
	Syrup	Cole Slaw	Dressing
	Margarine	Margarine	Garlic Bread
	Sugar	Bun	Fruit
	Coffee		
	Milk 2 %	Yellow Cake / Choc Icing Fortified Sugar Free Tea	Margarine
HURSDAY	Cream of Rice	Enchilada Casserole	Fortified Sugar Free Beverage
HORODAT	Turkey Sausage		Fajita Meat
	Coffee Cake	Spanish Rice	Grilled Onions & Peppers
		Pinto Beans	Refried Beans
	Sugar	Salsa	Grilled Potatoes
	Coffee	Salad/Dressing	Salsa
	Milk 2 %	Combread	Margarine
	Margarine	Margarine	Tortilia
	Fresh Fruit	Baked Apple Crisp	Fortified Sugar Free Beverage
DID ASC	A CONTRACTOR OF THE PERSON NAMED IN CONT	Fortified Sugar Free Tea	Control of the Contro
RIDAY	Dry Cereal	Tuna Salad	Chili Mac
	Creamed Meat Gravy	Grilled Potatoes	Pinto Beans
	Fried Potatoes	Green Beans	Corn Salad
	Biscuit	Cole Slaw	Garden Salad / Dressing
	Margarine	Ketchup	Roll
	Sugar	Bread / Margarine	Margarine
	Coffee	Brownie	Fortified Sugar Free Beverage
Occupants of the Conference of	Milk 2 %	Fortified Sugar Free Tea	
ATURDAY	Oatmeal	Turkey, Sliced	Meatballs
	Scrambled Eggs	Vegetarian Beans	Mixed Vegetables
	Turkey Sausage	Corn Salad	Ríce
	Gravy	Mustard	Lettuce Salad
	Biscult	Mayo	Dressing
	Margarine	Bread	Ketchup
	Sugar	Margarine	Roll
	Coffee	Cake w/ Icing	Margarine
	Wilk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage
JNDAY	Dry Cereal	Chicken Salad	Salisbury Steak w/ Gravy
	Scrambled Eggs w/ T-Ham	Potato Salad	Rice Rice
	Salsa	Carrot & Celery Sticks	Carrots
	Cinnamon Roll	Green Beans	Beans
	Tortilla	Shredded Lettuce	Tortillas
	Sugar	Onion	
		SINGI	Strawberry Cake
	Coffee	Bread	Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Date: 03.07-2	1			Tim	e: 030 ₀ A	M T:	ne:	200	HP 10 M
Shift Checklist	Al	M	P	M	1	Com			PM
	No	Yes	No	Yes		Com	nems		
All areas secure, no evidence of theft		1		103					
Workers reported to work, no open sores		A CONTRACTOR OF THE PARTY OF TH	PERMIT	(CS)					
no skin infections	s M	X	N	Mark A					
no diarrhea		/ //	/	1-19-			_		
Kitchen is in good general appearance		1	_	1					
All kitchen equipment operational & clean		3/		7					
All tools and sharps inventoried		Sc		4					
All areas secure, lights out, exits locked	A STATE OF THE PARTY OF THE PAR			1					
DISH MACHINE		OPPOR	ratur	*	VV. P. 450.	T			
Temperature according to manufacturer's specifications		_	Break		Wash 150+		80+		
and chemical agent used in Final Rinse	-		Lunc		154	181			
					159				
POT and PAN SINK	T		Dinn		158	185			
Final Rinse Temps determined by chemical agent used	1	_	ratur		Wash 110 °F+	Rinse 11) °F+	200	opm
		1	Breakf		110	110		200	3
			Lunc		112	113		200	PPM
			Dinne	r	112	110		2001	
FREEZER and WALK-IN	Tem	pera	ture		Freezer 0°F	Walk-in	Wal	k-in 2	TIM
Record temperatures, Freezer and Walk-ins					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				M	-10.3	<i>38</i> 8	38	3/	
DRY STORAGE	Т	4		PM	-8.4	38.6	39	2	
Record temperatures Dry Storage Areas	Tempera	iture			Spice Room	Store Rm			
Record temperatures, Dry Storage Areas				M	68	68			
tomperatures, Dry Storage Areas		-	P	M	68	68			
Water Temps & Ward I A									
Water Temps & Handwash Areas	AM		PM						
	105-120 °	F 10	05-120	°F					
Kara-an-an-an-an-an-an-an-an-an-an-an-an-an	120		20					-	

	120 /	20	
Signature, Cook Supervisor (AM)	03.07.21 DATE		
SHA.		Signature, Cook Supervisor (PM)	
FOOD SERVICE MANAGER	3.8.21 DATE		





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	P	M		M Tim	The second second	UU	PM
	No	Yes	No	Yes		Commi	icitis		-
All areas secure, no evidence of theft	1	and the same			5				
Workers reported to work, no open sores	Christian in a that we	Spark Tar	A CHARLES	THE REAL PROPERTY.	36				
no skin infections	mark alas	The sales of the s							
no diarrhea	1		-						
Kitchen is in good general appearance		X		76					
All kitchen equipment operational & clean		×		to the same					
All tools and sharps inventoried		1		4					
All areas secure, lights out, exits locked									
DISH MACHINE		Гетре	ratu	'e	Wash 150+	Rinse 1	PA 1		
Temperature according to manufacturer's specifications			Break		1//				_
and chemical agent used in Final Rinse		Lunch			158	188	4		
			Dinn		51	182			
POT and PAN SINK	7	empe			Wash 110 °F+	Rinse 110		200	
Final Rinse Temps determined by chemical agent used	-		Breakfast		110			200	ppm
			Lunc		113	1 10		4000	ρ_{m}
			Dinne		112			200	pp
FREEZER and WALK-IN	Tr.					_115		200	pr
	1 6	npera	ture		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	E.
Record temperatures, Freezer and Walk-ins				AM	-13	37.2	33-4	0 T	
Record temperatures, Freezer and Walk-ins				PM	-96	373	1	74	
DRY STORAGE	Temper	rature			Spice Room	Store Rm	20	-)	
Record temperatures Dry Storage Areas				AM	64	67			
Record temperatures, Dry Storage Areas				PM	68	1.0			
					0	600			
Vater Temps & Handwash Areas	AM		PM						
	105-120	°F 10	05-12						
	115	7	20						

24	3/6/20
Signature, Cook Supervisor (AM)	DATE
-16h	3.8.21
FOOD SERVICE MANAGER	DATE

Signature, Cook Supervisor (PM)





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	P		:0200 A	Comm	1e:[]	00	PM
	No	Yes	No	Yes		Collin	lents	-	
All areas secure, no evidence of theft	110	103		TCS					
Workers reported to work, no open sores		AL PARK	RHISHER	1450 E.M					
no skin infections	\rightarrow								
no diarrhea	1	1							_
Kitchen is in good general appearance	ľ	ſ	-		 				
All kitchen equipment operational & clean		7		J					
All tools and sharps inventoried				1					
All areas secure, lights out, exits locked	197								
DISH MACHINE		Fempe	ratur	P	Wash 150+	Dings 1	001		
Temperature according to manufacturer's specifications			Break		162	Rinse 1			
and chemical agent used in Final Rinse		-	Lunc		150	18	2		
			Dinn		160	100)		
POT and PAN SINK	'n			-	Wash 110 °F+	Rinse 110 °F+		200	
Final Rinse Temps determined by chemical agent used			Breakfast		1 N 12 12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		200		ppm
			Lunch		108	10:	<i>t</i>	200	ppn
	1		Dinne		110	112	- 0	200	ppu
FREEZER and WALK-IN	TE -			-	110	112	- 6	200	opn
TREEZER and WALK-IIV	I e	mpera	ture		Freezer 0°F or below	Walk-in 35-40 °F	Walk		11
Record temperatures, Freezer and Walk-ins				AM	504 13	38 38	35-4		
Record temperatures, Freezer and Walk-ins				PM	106	29	38	,	
DRY STORAGE	Tempe	rature			Spice Room	38 Store Rm	29		
Record temperatures Dry Storage Areas				M	67	68			
Record temperatures, Dry Storage Areas				M	67	67			
						0/			
Vater Temps & Handwash Areas	AM	T	PM	-					
	105-120	°F 10	05-120		1				
	113		20	-					

Signature, Cook Supervisor (AM)

DATE

Output

Discretely a serving of the servin

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 07.04.21 Shift Checklist	A	M	P	M		Comn			PM
	No	Yes	No	Yes		Comm	ients		
All areas secure, no evidence of theft	1	7	A 3 7 7 1	103					
Workers reported to work, no open sores		1		E BLORDER	-				
no skin infections	1		N	1					
no diarrhea	1		/	1					
Kitchen is in good general appearance		De		V					
All kitchen equipment operational & clean		× .		1					
All tools and sharps inventoried		200		1 1					
All areas secure, lights out, exits locked	SIGNA	20 No. 24							
DISH MACHINE	7	Cempe	ratur	P	Wash 150+	Ding. 1	00.1		
Temperature according to manufacturer's specifications			Break			Rinse 1	80+		
and chemical agent used in Final Rinse			Lunc		155	1007			
			Dinner erature		151	100	_		
POT and PAN SINK	Т	emne			Wash 110 °F+	Pings 11/) 0177.	000	
Final Rinse Temps determined by chemical agent used						Rinse 110 °F		F+ 200 pp	
			Lunc		110	116		700	PM
			Dinne		120	119		wol	PPM
FREEZER and WALK-IN	TF.			71		1/2		200	PAN
TREEZER and WALK-IN	Ter	npera	ture		Freezer 0°F or below	Walk-in		k-in 2	
Record temperatures, Freezer and Walk-ins				AM	- //	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				PM	-7.2	38.5	38		
DRY STORAGE	Temper	ature			Spice Room	Store Rm	27	4	
Record temperatures Dry Storage Areas				M	12	68			
Record temperatures, Dry Storage Areas				M	68	60			
					00	00			
Vater Temps & Handwash Areas	AM		PM	-					-
	105-120	°F 10	05-120						
	120	-	10						

Signature, Cook Supervisor (AM)

63.04-21 DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

3.5.21 DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AN	1	PI	VI	:: 0330 A	Comm			A IVA	
	No	Yes	No	Yes		Collin	ichts			
All areas secure, no evidence of theft		1								
Workers reported to work, no open sores		/		AND SHARE						
no skin infections			1	16						
no diarrhea				N)/ <u>i</u>	
Kitchen is in good general appearance		×	//	V						
All kitchen equipment operational & clean		2		7						
All tools and sharps inventoried				7						
All areas secure, lights out, exits locked				4			-			
DISH MACHINE	Т	emne	ratur	p	Wash 150+	Dings 1	00.1			
Temperature according to manufacturer's specifications	-		Breakf		163	Rinse 1	8U+			
and chemical agent used in Final Rinse			Lunc		152	0	1			
			Dinne		163	181	Mar.			
POT and PAN SINK	T	mne	rature		Wash 110 °F+	110 1		200 pp		
Final Rinse Temps determined by chemical agent used			Breakf		V 8 00					
			Lunch Dinner		110	110			ppm	
					125	120				
FREEZER and WALK-IN	Dio	-			111	110		200	PPN	
FREEZER and WALK-IN	lem	pera	ture		Freezer 0°F or below	Walk-in		k-in 2	. 1	
Record temperatures, Freezer and Walk-ins				M	70.9	35-40 °F		40 °F		
Record temperatures, Freezer and Walk-ins				M	-72	383	3	12		
DRY STORAGE	Tempera	ture		_	Spice Room	Store Rm	27	6		
Record temperatures Dry Storage Areas				M	/- 1	19				
Record temperatures, Dry Storage Areas				M	67	97		-		
				-	0	01				
Vater Temps & Handwash Areas	AM	T	PM							
	105-120 °	F 10)5-120	oE		1				
	10-7	1	20	-						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 5/202/ Shift Checklist	AM PM			O Sep Al			100	PIVI	
Smit Checklist			Pl			Comme	ents		
All around goodyna are are 1. Cit. C	No	Yes	No	Yes					
All areas secure, no evidence of theft		/		经 基					
Workers reported to work, no open sores		/							
no skin infections		-							
no diarrhea		1							
Kitchen is in good general appearance		26		X					
All kitchen equipment operational & clean		25		X					
All tools and sharps inventoried		2		×					
All areas secure, lights out, exits locked	N. E.			×					
DISH MACHINE	Temperature			Wash 150+	Rinse 180+				
Temperature according to manufacturer's specifications	Breakfast			-164	783		Dorm		
and chemical agent used in Final Rinse	Lunch			155	184		E Files		
			Dinn	er	53	185			
POT and PAN SINK	Т	empe			Wash 110 °F+	Rinse 110	or+	200 -	
Final Rinse Temps determined by chemical agent used	Breakfas				74297738		200 p		
		-	Lunc		110	115		2004	gen
			Dinne		12	1 0 0		100	rpm
POPPOD - ATTAINED	PRO			~1	113	119		200	PPM
FREEZER and WALK-IN	Tei	mpera	iture		Freezer 0°F or below	Walk-in		k-in 2	
Record temperatures, Freezer and Walk-ins				AM	-9.9	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				PM	-017	37.4		8.8	
DRY STORAGE	Temper	rature			Spice Room	Store Rm	20	1.0	
Record temperatures Dry Storage Areas	remper	atuit		AM	Spice Room	Store Kill			
Record temperatures, Dry Storage Areas				PM	9	64			
biologe ricas				IVI	65	67			
Water Temps & Handwash Areas	AM		TOR A	_					
Tomps of Handwash Aleas	105-120	OE 1	PM						
	103-120	Г	05-12	UTF					
	112		110						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

3.3.21 DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	AM	PM		: 0300 AN	Comme				
		Yes	No	Yes		Comm	21113		
All areas secure, no evidence of theft		1	1						
Workers reported to work, no open sores		/							
no skin infections	N	A	N	A					
no diarrhea		1.4	/	4.0					
Kitchen is in good general appearance		1		X					_
All kitchen equipment operational & clean		nun		X					
All tools and sharps inventoried		Luca		X					
All areas secure, lights out, exits locked				X					
DISH MACHINE	Т	emn	eratur	ρ.	Wash 150+	Rinse 18	207		
Temperature according to manufacturer's specifications			Break		151		DUT		
and chemical agent used in Final Rinse	Lunch			155	180			177	
			Dinn						
POT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110	ok+	200 [
Final Rinse Temps determined by chemical agent used	Breakfast				110	11.4			-
			Lunc		112	111	-	0	ppw
			Dinn		112	115		200	PAM
	TIP.			υ <u>1</u>		110			DPM
FREEZER and WALK-IN	Ten	npera	ature		Freezer 0°F or below	Walk-in 35-40 °F		lk-in 2 40 °F	1
Record temperatures, Freezer and Walk-ins				AM	-10.5		3	40 1	
Record temperatures, Freezer and Walk-ins				PM	89	39 2	30	0	
DRY STORAGE	Temper	atur			Spice Room	Store Rm	21		
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas	PM				104	64			
					(0)	4			
Water Temps & Handwash Areas	AM		PM						
•	105-120	°F 1	105-12	1.0					
	112		110				-		

Signature, Cook Supervisor (AM)

03-01-2021 DATE

Signature, Cook Supervisor (PM)

322

FOOD SERVICE MANAGER

DATE

GEO Aurora ICE 3130 N. Oakland St

3/3/2021 3:00:02 Alvi BCIU

Temperature	
•	

A-1 A-2 A-3 A-4	73.51 72.31 72.50 72.02
B-1 B-2 B-3 B-4	72.81 73.01 72.81 73.12
C-1 C-2 C-3 C-4	72.31 73.82 70.60 72.02
E-1 E-2	72.81 73.01
D-1	70.90
ISOLATION	71.21
PATIENT ROOM	71.41
INTAKE/RECEIVING	70.31



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, March 08, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
7-8-2	South-A	73.1	104.1		
	South-B	723	104.		
	South-C	71,5	104.1		
	South-D	UNGCUPE			
	South-E	74.0	104,2 occupied		
	South-F	73.0	occupied		
	South-G	Unocap	Co		
	South-L	73.3	104.2		
	South-M	72.2	104.2		
	South-N	71.1	104.2 104.2 104.1		
	South-X	73.5	104.1		
	South-Y	72.7	104,1		
	South-Z	Unaccopie	d		
	South SMU	un occupie	1		
	South SM - Shower 3	,			
	MED ISO- Room 1	N/A		N/A	N/A
	MED ISO- Room 2	N/A		N/A	N/A
1	MED ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

PRINT:	San Huson	SIGN:	Bek	
TAT-IN T	. *1.1			

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, March 8, 2021 195 Aurora Detention Center North Building **Temperature Log**

3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
3-8-21	A-1	104.0							
	A-2	104.1							
	A-3	Joy. 1							
	A-4	loit.1							
	B-1	104.2							
	B-2	104.2							
	B-3	109,1							
	B-4	104,1							
	C-1	104.1							
	C-2	K4.1							
	C-3	104.1							
	C-4	109.1							
	D-1	104,0					N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1	104,1					N/A	N/A	N/A
	E-2	10411							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
5	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT:	Sa	ean Hanson	~		SIGN:	G	2		angun and the section of the section of

	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: Write Legil		ean Hanso	7		SIGN:	S	7		and the second s
Medical Sh	owers Ten	perature l	Log						
			Name:				Date:		
ROOM									
542	540	538	536	534	523	522		Tub Room	